

A pirates life for me!



Today we are going to be looking at life on board a pirate ship

Last time we looked at the jobs a pirate has. Which ones can you remember?

How would you move for these jobs:

Swabbing the deck,

Hoisting the sail,

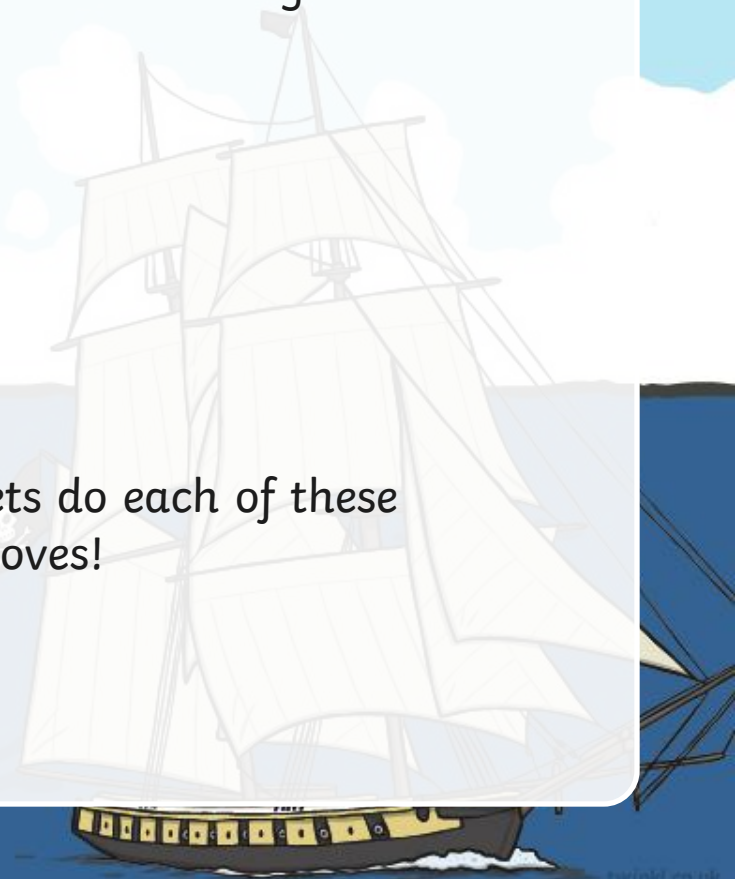
Climbing the rigging,

Walking the plank,

Cooking food

Steering the ship

Lets do each of these moves!



What do you think pirates did in their spare time?

Pirates spent most of their time at sea doing very little! This was because only a few men were needed to work the ship in good weather.

Do you think pirates...

Played cards?

Played music?

Carved wood?

Told each other stories?

Sang and danced?

Yes!
Pirates did all those things!

ns?

d?

stories?



What about bed time? Where do you think pirates slept?

If the weather was nice, most pirates slept on the deck. This was better than sleeping on the lower deck, which was dark, hot, cramped, noisy and smelly. Bilge water slopped below and there were rats everywhere!

There were no showers or baths so it smelt really bad!



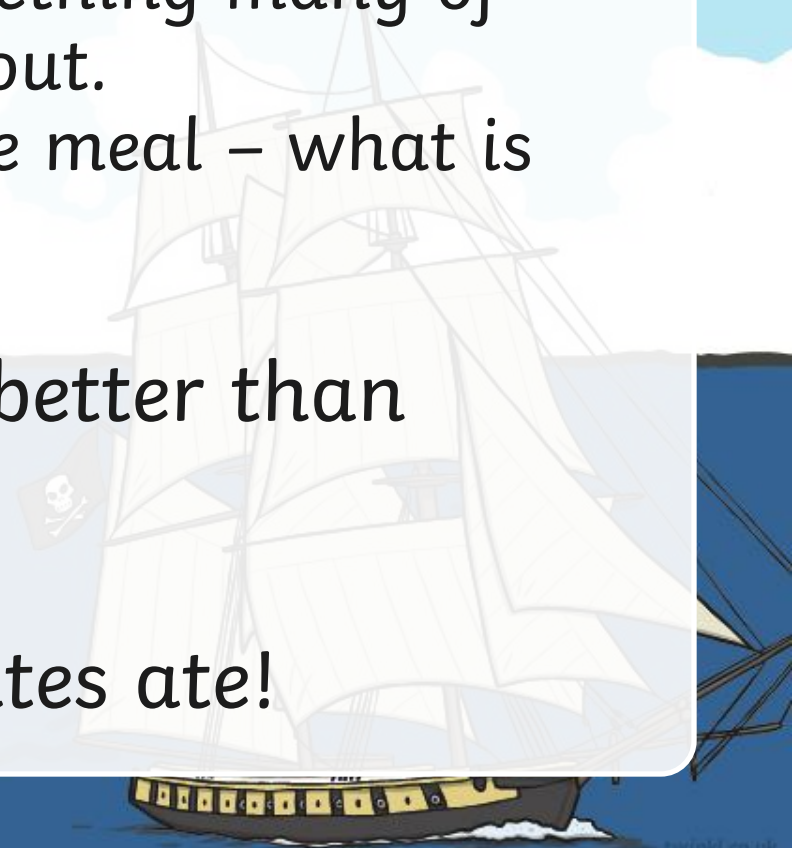
What did pirates eat and drink?

A pirate's food was not something many of us would get too excited about.

Think of your least favourite meal – what is it?

It's probably ten times better than what most pirates ate!

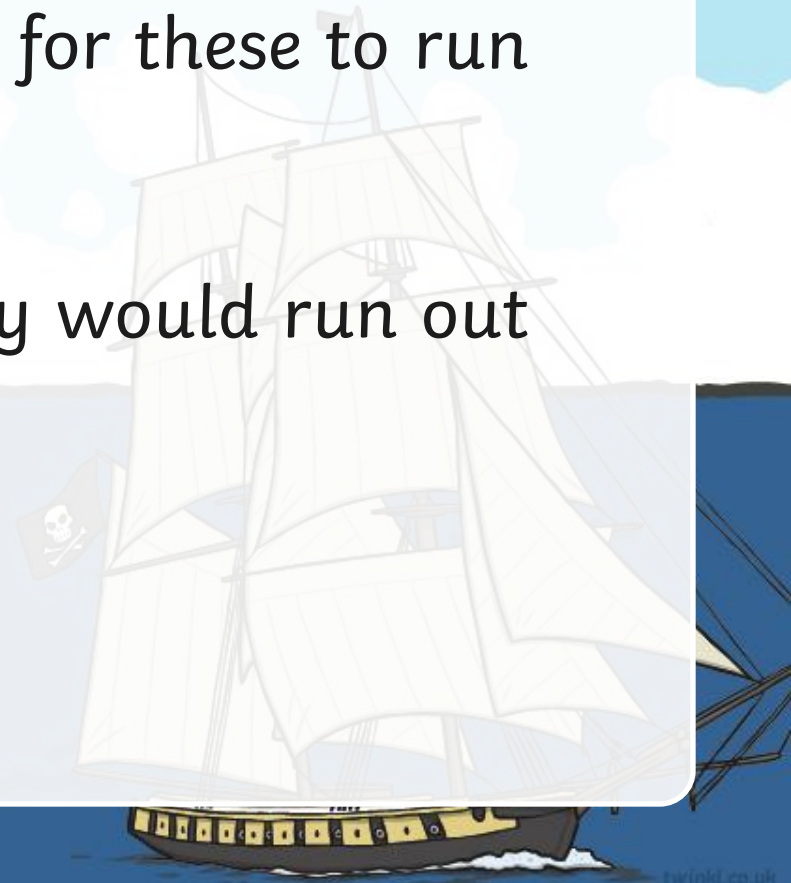
Let's discover what pirates ate!



When pirates first left the port they would have lots of fresh fruit, vegetables and meat to eat...

But! It wouldn't take long for these to run out!

Tell your partner why they would run out of these foods.



Before long the nice, fresh food would go off and the ship's cook would have to use lots of herbs and spices to cover up the bad tastes!



Lets have a look at some pirate food!



These are called Hard Tack. These were sometimes called ship's biscuits. They were a very hard, dry bread. You had to keep an eye out for maggots in them too! Ewww!

Pirate food

OR...

MENU

Fried cackle fruit

-

Smoked Junk

-

Boiled turtle

-

Hard Tack

-

Bumboo to drink

Eggs from hens on board

-

Meat rubbed with salt and smoked. Very tough and chewy!

-

Turtles lived on ship until they were eaten

-

Biscuits. Hard and full of bugs

-

Rum mixed with sugar and spice

Make your own Hard Tack biscuits

Ingredients

100g (4oz) softened butter

50g (2oz) caster sugar

150g (5oz) self-raising flour

Method

Preheat oven to 180 C (fan) 160 C gas 4.

Lightly butter 2 baking trays.

Measure the butter into a bowl and beat to soften. Gradually beat in the sugar and then the flour.

Bring the mixture together with your hands to form a dough.

Form the dough into 16 balls about the size of a walnut and place spaced well apart on the prepared baking trays.

Dip a fork in a little water and use this to flatten the biscuits.

Bake in the preheated oven for 15 – 20 minutes until a very pale golden colour

Lift off the baking tray and leave to cool completely on a wire rack.



This one is called sauerkraut.



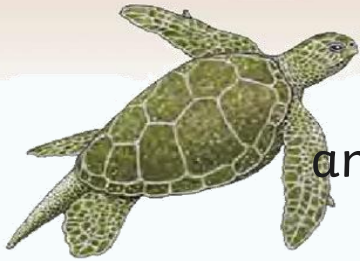
This is a German name and it means 'sour cabbage'. They boiled cabbage in salty sea-water so it would last a long time! Does this sound tasty to you?

Bone Soup.



When the meat ran out completely the cook would boil up all the bones from the meat and make bone soup. This was very thin and watery.

A Pirate's Menu



Turtle meat But only if you can find any turtles.



Fish Be careful that it doesn't bite!



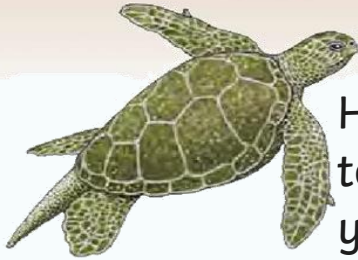
Fresh meat If the expedition crew bring any animals or birds from the island in the distance.



Eggs The hens onboard ship have been laying eggs for us - they're full of protein!



A Pirate's Menu



Hard Tack Long-lasting biscuits that are tough to eat. Better eat them in the dark, so you don't have to look at the weevils in them!



Limes A great source of Vitamin C to stop us from getting scurvy.



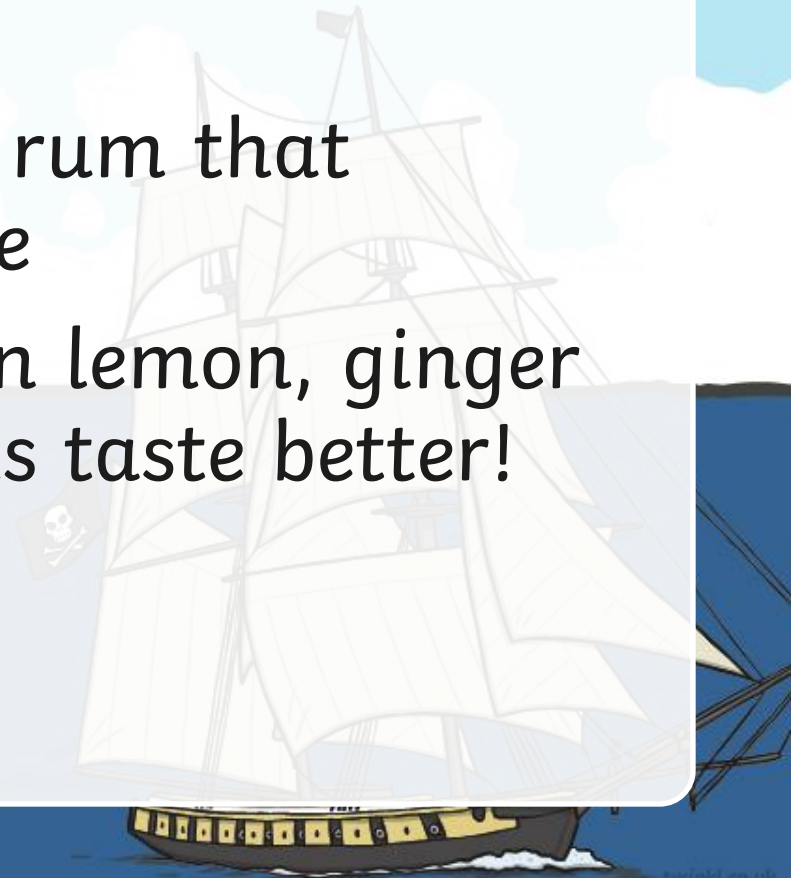
Pirate drinks.

Water tasted horrible. It was kept on board ship for a long time and it went bad very quickly

Pirates drank drinks like rum that wouldn't taste as horrible

They sometimes mixed in lemon, ginger or nutmeg to make drinks taste better!

Shall we try some?



Splice the mainbrace! (or come and have a drink!)

You need:

- 1 lemon
- 1 tablespoon of brown sugar
- 1 pinch of powdered ginger
- 1 jug of hot water

Directions:

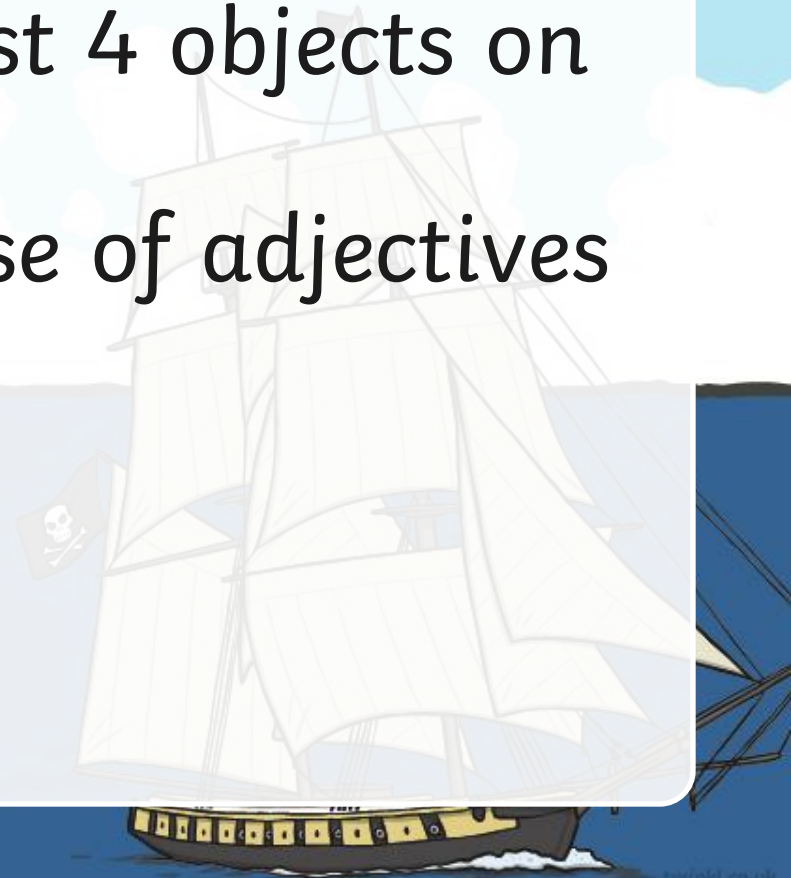
1. Cut the lemon in half and squeeze out the juice
2. Put juice in jug and add sugar and ginger
3. Add hot water and stir well



Writing challenge

For today's writing challenge I would like you to create your own pirate menu. You need at least 4 objects on your menu.

Bonus points for the use of adjectives (describing) words.



Writing challenge

Term

Definition

| | |
|--------------|--|
| Bunny Grub | Vegetables |
| Burgoo | A vile mash of boiled oatmeal with salt, sugar and butter |
| Cackle-Fruit | Hens eggs. |
| Dogsbody | Hardtack soaked in water and sugar |
| Galley | The ship's kitchen |
| Grub | Food |
| Hardtack | A flour and water biscuit, stored dry for long trips. |
| Loblolly | Porridge or gruel. |
| Poor John | Salted and dried fish. |
| Salmagundi | A basic meat and vegetable salad, served with oil/vinegar dressing |
| Seabiscuit | <i>See hardtack</i> |
| Spirits | Strong drink |
| Tooth Rot | Sugar |

